



## Banquet catering – lunch or dinner

From intimate occasions to gala events, Avocado Group has the expertise and experience to ensure your banquet event is a great success.

The following menu and beverage selections, along with information regarding hiring of equipment and staff, are intended as a guide to the services we are able to offer you. Please remember we are more than happy to tailor these services to suit your specific requirements. We are also able to offer you a number of ancillary services, including floral arrangements, all hiring and audio visual supply, production and technical services if you require them.

## Staff

As a guide, we suggest one waiter for every twenty guests plus one supervisor to ensure your event runs smoothly and efficiently throughout.

## Canapés on arrival

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### **Three lines of canapés.**

*our chef will prepare canapés to compliment your menu selection*

## Entrée selection

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### **Tian of cured ocean trout**

*with cucumber, mango and seaweed salad*

### **BBQ duck on fondant potato**

*with Tuscan spinach and sweet soy jus*

### **Salad of baby beetroot and goat's cheese**

*flavoured with chervil and topped with parmesan wafers*

### **Steamed breast of baby corn fed chicken**

*with vegetable confit and roast garlic sauce*

### **Grilled asparagus (seasonal)**

*on tomato risotto, shaved parmesan and roasted prosciutto*

### **Crispy fried pork**

*with Asian salad greens and Nam Prik Pao sauce*

### **Chermoulah crusted ocean trout**

*served chilled on spiced eggplant kasaundi relish*

Additional menu items are available on request

## Main course

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**Grilled fillet of beef**

*with spinach puree and a wasabi hollandaise*

**Twice cooked Spatchcock galantine**

*with clove scented bread sauce and braised spring onions*

**Grilled barramundi**

*on laksa with chilli sambal and steamed bok choy*

**Roasted lamb fillet flavoured with garam masala**

*on a toasted rice fritter with a mild red curry sauce*

**Mignon of Atlantic salmon**

*wrapped in a nori omelette with a shellfish jus*

**Layered roast vegetable and chicken timbale**

*with preserved lemon on a bed of couscous*

**Individual eggplant and roasted capsicum lasagna**

*flavoured with pesto and topped with toasted leek and fried basil leaves*

Additional menu items are available on request

## Dessert selection

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**Warm chocolate fondant**

*with fudge sauce, fresh strawberries and crème fraiche*

**Poached Corella pear and chocolate mousse tartlet**

*with toasted almonds*

**Fresh lime bavaois**

*with berry salad and nutty craquelin*

**Individual peach trifles**

*with Grand Marnier mascarpone and raspberry puree*

**Caramelised banana and apple mille feuille**

*with caramel sauce and double cream*

**Bread and butter pudding**

*with Irish cream custard*

**Selection of Tasmanian and Victorian cheese**

*with fresh and dried fruits, quince paste and lavosh*

**Tasting plate – set menu (maximum 50)**

*a miniature serving of three dessert items*

***Freshly percolated coffee***

***Selection of teas***

***Hand-made petit fours***

Additional menu items are available on request

## Deluxe Beverage Package

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Sparkling Wine

*Wine Society Vintage Brut*

White Wine

*Woodhouse Semillon Sauvignon Blanc*

Red Wine

*Woodhouse Cabernet Merlot*

Full Strength Beer

*Crown Lager*

Light Beer

*Cascade Premium Light*

Mineral Water

Orange Juice

## Premium Beverage Package

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add \$5.00 per person

Sparkling Wine

*Wine Society Vintage Brut*

White Wine

*Riverstone Semillon Sauvignon Blanc*

*or*

*Riverstone Chardonnay*

Red Wine

*Riverstone Cabernet Merlot*

*or*

*Riverstone Shiraz*

Full Strength Beer

*Cascade Premium Lager*

Light Beer

*Cascade Premium Light*

Mineral Water

Orange Juice

## TERMS AND CONDITIONS

### PRICING AND SUPPLY OF SERVICES

Prices quoted are valid for 3 months from the date of quotation.

Prices quoted include GST unless stated otherwise.

Minimum food charges for a function held:

Mon – Fri \$660.00 Saturday \$2,000.00 Sunday \$2,500.00 Public Holiday \$3,000.00

All beverage and menu selections are provided subject to market availability.

No packages available on Sundays or Public Holidays – all events are to be quoted individually

Weekend and Public Holiday Surcharge:

Sunday - 5% on all food and beverage prices Public Holiday - 15% on all food and beverage prices.

### BOOKINGS & CONFIRMATION OF BOOKINGS

Tentative bookings will be held until the date specified on the quotation, or until another booking wishes to confirm the same venue and/or services for the same date and time. Where the latter occurs, the prior booking will be given the option to confirm immediately to secure the booking. Bookings are confirmed upon receipt of the signed confirmation request and 20% deposit of the total estimated cost of the function.

### PAYMENT & MINIMUM AND FINAL NUMBER TO BE CATERED FOR

Full payment of the estimated cost of the function is required 7 days prior to the function, unless alternative arrangements have been made with The Avocado Group by way of a credit facility. Where applicable, estimation will include the estimated cost of beverages to be charged on a consumption basis. All approved credit arrangements require payment in full within 7 days of the date of the function. The final invoice will detail any additional charges. Credit card payments for functions valued at over \$1,000.00 are subject to a 3% service charge.

The confirmed minimum number of guests attending the function is required in writing 14 days prior to the function. This number will be regarded as the minimum number to be invoiced. The final number of guests attending the function is required in writing 7 days prior to function. If the final number increases by more than 30% less than 3 working days before the function, a surcharge of 15% will apply on the food charge for the additional guests. The Avocado Group cannot guarantee to provide for an increase in confirmed numbers once resources have been allocated.

### CANCELLATION

In the event that a confirmed booking is cancelled, the following cancellation charges will apply:

- Notice of 61 days or more Full deposit less \$100 booking fee will be refunded
- Notice of 31 to 60 days 50% of deposit will be refunded
- Notice of 30 – 8 days Full deposit will be retained
- Notice of 7 days or less Avocado Group reserves the right to full payment of the estimated cost of the function

## ADDITIONAL CHARGES

**Staffing:** Quotations clearly state whether staff are included in package or staff are to be charged as a separate item on an hourly basis. Where staff are included in a package or menu price the staffing component will include the set up and clearing away of the function. Please be aware that if your proceedings start earlier than scheduled or your event extends beyond the agreed service period, staff costs will be affected and you may incur a surcharge for staff.

**Breakages/loss of equipment:** The Avocado Group's staff take all due care with equipment, however, accidents do happen. Clients are not expected to pay for breakages or losses incurred by The Avocado Group's staff, however, any equipment that is supplied for the clients use (e.g. glassware/crockery/hired items) that is accidentally broken or lost will be charged at full replacement cost.

**Dietary Requirements:** Avocado Group will cater for all dietary requirements with prior consultation with our Executive Chef. Where a dietary requirements dictates a new menu to the one selected, surcharges will apply. Where more than 5% of the guests require special menus a chef's fee will apply for the labour required. Avocado Group is unable to cater for dietary requirements without prior notice.

**Waste removal:** It is the responsibility of the client to remove all waste from the event including general waste, cardboard and glass. Where rubbish removal facilities are not available and waste is to be removed by Avocado Group additional charges will apply.

## BEVERAGE SUPPLY

Responsible Service of Alcohol: Avocado Group holds Caterers Liquor Licence number R 288506. All beverages are supplied and served according to the requirements of *The Liquor Act*, including the requirement that alcohol be served responsibly. By law, The Avocado Group and any member of its staff are legally obliged to refuse to serve alcohol to anyone who appears to be under the age of 18 and/or intoxicated.

## SUPPLIED GOODS

Please note, Avocado Group do not take responsibility for any goods left at the venue by the client. This includes beverages, decorations, wedding cake, wedding gifts, personal items etc. It is the clients responsibility to remove goods at the end of the event.

## AVOCADO GROUP

- is a Restaurant and Catering NSW Gold Licence Caterer
- holds current public, product and workers compensation insurance
- operates from commercial kitchen premises that are inspected annually
- has fully trained, qualified and professional staff